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<p>(21) International Application Number: <b>PCT/GB00/01160</b></p> <p>(22) International Filing Date: <b>27 March 2000 (27.03.00)</b></p> <p>(30) Priority Data: 9906899.1                    26 March 1999 (26.03.99)                    GB</p> <p>(71) Applicant (<i>for all designated States except US</i>): DYNAMIC PRODUCTS LIMITED [GB/GB]; Sefton Street, Heywood, Lancashire OL10 2JF (GB).</p> <p>(72) Inventor; and</p> <p>(75) Inventor/Applicant (<i>for US only</i>): ROBINSON, John [GB/GB]; 3 Wrenbury Drive, Deans Walk, Rochdale OL16 4PJ (GB).</p> <p>(74) Agent: EVERY, David, Aidan; Marks &amp; Clerk, Sussex House, 83-85 Mosley Street, Manchester M2 3LG (GB).</p>			
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**(54) Title:** FLAVOURING OR AROMATISATION OF AN INFUSION

**(57) Abstract**

A process for the flavouring or aromatisation of product to be infused comprises the steps of producing micro-encapsulated particles of flavour and bonding them to a porous carrier such as a tea bag. The tea bag is then filled and sealed in the usual way. The process simplified tea production and ensures that flavour is accurately reproducible between batches. There is no risk of cross contamination of flavours between batches of tea and tea can be bagged in larger batch sizes. The resulting infusion has no loss of flavouring top notes.